



THE PRINCESS BEACH CLUB

MEDITERRANEAN GRILLING on the Beach

Buffet Dinner - \$75 per person

FROM THE GRILL

Chargrilled USDA Hanger Steaks (GF)
Caramelized Onions, Chimichurri Sauce

Grilled Butterflied Leg of Lamb (GF)
Smoky Eggplant, Pickled Carrot & Parsley Slaw

BBQ Snapper (GF)
Tomato, Bell peppers, Olives, Garlic, Lemon, Thyme

Grilled Chicken Kebabs (GF)
*Skewered Garlic & Herb Marinated Chicken,
Red Onion, Bell Peppers*

Grilled Herb & Garlic Prawns (GF)
Fennel, Mint, Parsley, Red Onion, Chili Aioli, Lemon

Grilled Herb & Garlic Sausages
Sautéed Bell Peppers, Red Onion, Mustard

Grilled Lamb Kebabs (GF)
*Skewered Thyme & Garlic Marinated Lamb,
Onion, Bell Peppers*

Impossible Meat Kofta (V)(GF)
Tomato Onion Jam, Herb Yoghurt Dressing

FROM THE OVEN

Grilled Chicken Flatbread
*Tomato, Mozzarella, Red Onion,
Bell Peppers, Cilantro*

Mushroom & Spinach Flatbread (V)
Garlic Cream, Oregano, Feta

Margherita Flatbread (V)
Tomato, Mozzarella, Basil

ON THE SIDE

Baked Potato
Sour Cream, Bacon, Cheese, Scallions

Grilled Haloumi (V)(GF)
*Cherry Tomato, Scallions, Balsamic,
Princess Honey*

Grilled Broccoli (V)(GF)
Spicy Romesco Aioli, Lemon

Grilled Pita Bread
Soft Dinner Rolls

FRESH & SO GREEN

Grilled Asparagus Salad (VG)(GF)
Beetroot Hummus, Curried Chickpeas

Greek Salad (V)(GF)
Tomato, Cucumber, Olives, Red Onion, Oregano Feta

Caesar Salad (V)
*Romaine, Garlic Croutons, Shaved Parmesan,
Caesar Dressing (No Anchovies)*

Roasted Mushroom Salad (VG)(GF)
*Garlic Roasted Mushrooms, Spinach,
Red Onion, Red Wine Dressing*

SWEET TREATS

Strawberry, Vanilla, Chocolate Ice Cream (GF)
*Chocolate Sauce, Caramel Sauce, Sprinkles,
Whipped Cream*

Pineapple Olive Oil Cake
Grilled Pineapple Salsa

Dark Chocolate Brownies (GF)
Fudge Ganache, Toasted Marshmallows

Mango Coconut Rice Pudding
Pistachio Cream

Chef Selection of Cookies

(V) Vegetarian (VG) Vegan (GF) Gluten Free | 17% gratuities will be added to the menu price listed.
Consumption of raw or under-cooked meats can present a potential health risk.
If you have any intolerances or specific diet, please ask your waiter for guidance.

ISLAND INSPIRED

SWIZZLE COLADA

Princess Rum Swizzle meets
Piña Colada Beach Club's
Signature Drink - 18

HAND-SHAKEN COLADA - 18

Bacardi Pineapple Rum,
Gosling's Gold Rum, Fresh Lime,
Orange, Pineapple Nutmeg

PASSION MOJITO - 17

Bacardi White Rum, Fresh Mint,
Lime, Passion Fruit

SOUTH SHORE SPRITZ - 18

Aperol, Pink House Gin,
Prosecco, Soda Water

PINEAPPLE CRUSH - 18

Bacardi Pineapple Rum,
Fresh Lime, Ginger Beer

TROPICAL SPIKED SLUSHY - 17

Frozen Blended with Pineapple,
Mango, Ginger Beer
Your Choice of Vodka or Rum

SESSION FROSÉ - 18

Frosé, Matua Rosé

MARGARITA'S

TIKI RITA

El Jimador Silver Tequila,
Fresh Lime, Pomegranate,
Pineapple, Coconut Rum Float

JALAPEÑO MARGARITA

HP Patron, Triple Sec,
Fresh Lime, Jalapeños

Pitcher - 70 Glass - 18

BEERS

BUILD - A - BUCKET - 45

Choose 5 beers to create
your own bucket or enjoy just one!

**CORONA / HEINEKEN / BUD LIGHT
10 PER CAN**

BERMUDA CRAFT BREWING

DRAFT BEER

CITRA SMASH

32 NORTH

BERMUDA CLASSICS

CLASSIC DARK & STORMY - 17

Gosling's Black Seal Rum, Ginger Beer

PRINCESS RUM SWIZZLE - 17

Gosling's Black Seal & Gold Rum, Pomegranate, Grenadine, Lime,
Pineapple, Orange, Angostura Bitters

ROYAL HAMILTON YACHT CLUB - 18

Gosling's Black Seal Rum, Bermuda Gold Liquor,
Grand Marnier, Fresh Lime

NON-ALCOHOLIC

FROZEN STRAWBERRY COCONUT CRUSH - 12

Strawberry, Coconut, Lime

FRESHLY BREWED ICE TEA OF THE DAY (UNSWEETENED) - 9

Please ask your server for selection

SPARKLING MANGO LEMONADE - 12

Hand-Crafted with Fresh Lemon, Mango, Soda Water

*Enjoy all the above topped with your favorite floater of choice
at an additional cost. Vodka, Rum or Gin - 6*

SINKY BAY SANGRIA OF THE DAY

Housemade Recipe, Garnished with Tropical Fruits - 17

WINES

CHAMPAGNE & SPARKLING

		BTL
Zardetto, Prosecco Brut, Valdobbiadene, Italy	15	75
Yellow Label', Veuve Cliquot, Champagne, France	32	150
Astoria 'Fashion Victim' Rosé, Veneto, Italy	13	55

ROSÉ

Whispering Angel, Provence, France	16	80
AIX, Coteaux d'Aix en Provence, France	15	70

WHITE

Sauvignon Blanc, Wairau River, New Zealand	16	80
Chardonnay, Trapiche, Mendoza, Argentina	17	85

RED

Malbec, Kaiken Ultra, Argentina	17	85
Pinot Noir, J. Lohr 'Falcons Perch', California	16	80

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